RCP LONDON | events

Christmas Dinner Package

Autumn / Winter 2026

Christmas Dinner

Host your Christmas dinner in a truly unique venue, offering a variety of versatile dining spaces. Our Christmas package includes:

- Glass of mulled or sparkling wine on arrival
- Christmas nibbles
- Three-course Christmas menu with coffee and mince pies
- Half a bottle of house wine per person
- Christmas crackers and festive lighting
- Staffed cloakroom facilities
- Background music

Package extras are available to enhance your event (subject to quotation)

- DJ, dance floor or entertainment
- Christmas canapes
- Bespoke Christmas theme
- Drinks package with beer, wine and soft drinks
- Full cash bar facilities

Three course menu package	
12-24 guests	£100.00
25-49 guests	£95.00
50+ guests	£90.00

Please choose one starter, one main course and one dessert for all your guests along with a vegetarian starter and main course and advise us of any dietary requirements.

Food allergies and special dietary requirements can be catered for on request.

(VE) Vegan (V) Vegetarian (NGCI) Non Gluten Containing Ingredients
For those with special dietary requirements or allergies who wish to know about the food and drink ingredients used, please ask your event planner. All prices are per person and exclude VAT.

Christmas Dinner

Starters

Caramelised pear, Lanark blue and walnut tart, chicory **(V)(VE on request)**	*676kcal*
Treacle cured trout, buttermilk dressing, dill oil, fennel seeds, olive dust, curly endives **(NGCI)**	*313kcal*
Confit duck rillette, toasted brioche, fig and black olive chutney	*647kcal*
Devilled pork cheek croquettes, saffron rouille, fennel and apple salad	*836kcal*

Mains

All main courses are served with roasted potatoes

Wild mushroom and Jerusalem artichoke coulibiac, aligoté potatoes and tarragon gravy **(VE)**	*596kcal*
Spiced harissa crusted salmon with patatas bravas terrine, sprouting broccoli topped with Chardonnay lemon emulsion	*974kcal*
Packington estate venison fillet, served with braised red cabbage, venison kofta buttered kale and juniper jus **(NGCI)**	*544kcal*
Slow roasted turkey breast with pancetta, served with sprouts, roasted parsnip, pigs in blankets, cranberry and chestnut roll, in a red wine gravy	*997kcal*

Desserts

Roast pineapple, Szechuan pepper caramel, chocolate sorbet **(VE)(NGCI)**	*403kcal*
Fig and pistachio frangipane with honey mascarpone **(V)**	*660kcal*
Rum and raisin bread and butter pudding, spiced custard **(V)**	*514kcal*
Christmas pudding, brandy sauce **(V)**	*596kcal*

Additional course

Cheeseboard **£11.00 (per person)**
661kcal

A selection of British sourced and produced cheeses served with toasted fruit crackers, dried fruits, walnuts and celery.
Served either as individual boards or sharing plate on the table.

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